

koźlak pszeniczny

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **18**
- SRM **13.9**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **24.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (49.5%)	85 %	4
Grain	Pilzneński	1.5 kg (24.8%)	81 %	4
Grain	Monachijski	1 kg (16.5%)	80 %	16
Grain	Carahell	0.3 kg (5%)	77 %	26
Grain	Special B Castle	0.2 kg (3.3%)	70 %	350
Grain	Fawcett - Pszeniczny Czekoladowy	0.06 kg (1%)	73 %	1001

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	30 g	30 min	7 %
Boil	Sybilla	20 g	10 min	3.5 %